

## **Case Study:** Cuisines of the World Fest<sup>1</sup>

**Overview:** The "Cuisines of the World Fest" is an annual event organized by senior students from various courses such as Cooking and Restaurant/Bar. This event is designed to celebrate and showcase the diverse culinary traditions from around the globe

### **Purpose of Case Study:**

The main idea behind the following case study is to showcase the school's and the students' abilities in a particular field of knowledge and in the real work context, improving soft and hard skills at the same time. This is an initiative that facilitates the approach of students and the school surrounding community, boosting their technical training. It is also a moment that encourages contact between entrepreneurs and students, enhancing their future integration into the labour market.

### **Background:**

It is held every year by senior students (about to complete their degree) from different courses (Cooking and Restaurant/Bar). At an initial stage, each student has to analyse the gastronomic framework of the region chosen, looking for the most characteristic products, as well as the most used preparation/confection techniques and methods. Then, a complete menu must be prepared. After this initial preparation phase, a restaurant in the region hosts this initiative and the various teams work together to present different dishes from all around the world to 12 external judges. In order to ensure the success of this activity, the school involved used its facilities for the preparation stage and, then, a local restaurant to perform the evaluation phase. Even though this good practice seems quite sectorial, it can be transferred to other contexts aside from cooking.

### **Impact:**

When the school conducted interviews with some of the participant pupils to get their input, most of them said that this effort helped them become more self-assured and proficient. They sensed the "pressure" that comes with working in kitchens and bars and restaurants. They said that for their professional preparation, this was crucial. This program is seen to be essential for informing local and regional businesses and individuals about the value these students bring to the table because of their experience in VET training and for enticing local enterprises to form strategic alliances with the institution.

### **Task for Participants:**

Analyze the Case Study "Cuisines of World Fest" and answer the following questions in writing:

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1. What skills do students develop through their participation in the Good Practice?

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<sup>1</sup> Recourse for the case study:

[https://www.vetfestproject.eu/images/WORK%20PACKAGES/VET-Fest\\_Booklet%20EN\\_DEF\\_2%20settembre.pdf](https://www.vetfestproject.eu/images/WORK%20PACKAGES/VET-Fest_Booklet%20EN_DEF_2%20settembre.pdf)

*Please insert your answer to question 1*

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2. How does Good Practice benefit local business?

*Please insert your answer to question 2*

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3. In what ways does the event enhance the integration of students into the labor market?

*Please insert your answer to question 3*